



HARTWELL HOUSE

BILL OF FARE

Hartwell House endeavours to ensure ingredients on our menus are sourced from sustainable land and sea stocks, by traditional farming methods, in particular from our own gardens and orchards and also from award winning Oxfordshire and Buckinghamshire farmers to support the environment both locally and further afield.

***Chef**
Daniel Richardson*

Three courses - £84
Two courses (including main course) - £68
Coffee and handmade sweetmeats - £7.50

Dress code at dinner
Smart please, (although jacket and tie for gentlemen are not obligatory):
trainers, tracksuits and shorts are not acceptable.

Allergen Key

<i>(G) Contains gluten</i>	<i>(M) Contains molluscs</i>
<i>(CE) Contains celery</i>	<i>(MU) Contains mustard</i>
<i>(C) Contains crustaceans</i>	<i>(N) Contains nuts</i>
<i>(E) Contains eggs</i>	<i>(P) Contains peanut</i>
<i>(L) Lupin</i>	<i>(SE) Contains sesame</i>
<i>(D) Contains dairy</i>	<i>(S) Contains soya</i>
<i>(SD) Contains sulphites</i>	<i>(F) Contains fish</i>

Allergens and Special Diets

If a guest has a food allergy or intolerance, we request that they consult a member of staff before deciding what to eat and placing an order, on every occasion, whilst in the hotel. Whilst we are committed to informing our guests accurately of any allergenic contents in the dishes served here, and also to complying with specific dietary requests, there remains a risk, albeit small, that traces from other dishes may be present in food served here, or on surfaces.

A discretionary 12.5% service charge will be added to your final account.

First Course

*Cured and torched mackerel, candied heritage tomato, pesto, tomato essence, micro herbs
(F, S, SD, E, G)*

*Pan fried Scottish sea scallop, teriyaki glazed pork belly, apple and lemon grass puree, white wine sauce
(M, D, S, F, G, SD)*

*'Foie Royale' duck liver mousse, raspberry and apricot chutney, rosemary and apricot brioche
(D, G, SD, E)*

*Beer braised onion tart tatin, thyme goats cheese, crispy shallots
(G, D, SD)*

Main Course

*Poached and torched monkfish fillet, grilled leeks, leek and potato puree, soufflé potatoes,
mussel and smoked haddock chowder sauce
(M, D, F, SD)*

*Pan fried fillets of sea bream, cornichon and shallot crushed peas, salt and vinegar scraps,
white wine and dill butter sauce
(F, G, SD)*

*Sirloin of Oxfordshire beef, smoked brisket, asparagus, onion and yeast puree, pickled onions, Anna potato
(D, SD)*

*Breast of Aylesbury duck, braised duck sausage, roasted garlic ketchup, bok choy, potato crisp,
orange brandy sauce
(D, SD, E)*

*Twice baked farmhouse cheese souffle, broccoli and stilton puree, tender stem broccoli,
salt and vinegar walnuts, poached pear
(G, D, E, N, SD, CE)*

Side Dishes £3.50

*Sautéed green beans, sugar snaps, toasted almonds, charred lemon
(D, N)*

*Hartwell wild garlic potato rosti
(D)*

Pudding

*Valrhona dark chocolate fondant, raspberry compote, cocoa nib crisp, raspberry sorbet
(G, D, E, S, N)*

*Sable Breton, diplomat cream, Gariguetto strawberry, wild strawberry and lime sorbet
(G, D, E)*

*Lemon mousse, white chocolate glaze, blueberry ice cream, lemon tuille, blueberry gel
(G, D, E, S, N)*

*British cheese selection, apple and cider chutney, celery, grapes, biscuits
(D, SD, CE, G, N, E, SE)*

*Selection of homemade ice cream and sorbet
(Please ask a member of the team for allergen information)*